



# dinner menu



## — SIDES —

**Daily Bread ... 6**

*ask your server*

**Pan Roasted Asparagus ... 15**

*on yogurt with pine nuts, cured lemon, croutons and Parmesan cheese*

**Garlic Roasted Potatoes ... 10**

*lemon aioli*

**Spaghetti Squash ... 12**

*pomegranate seeds, raisins, honey lemon oil, toasted hazelnuts and Ricotta cheese*

**Bacon Braised Red Cabbage ... 12**

**Roasted Cauliflower ... 12**

*yogurt, mint, pomegranate*

**Kennebec Fries ... 10**

## — DESSERTS —

**Strawberry Shortcake ... 14**

*sweet buttermilk biscuit, local strawberries and whipped cream*

**Warm Cherry Crostata ... 14**

*vanilla ice cream*

**Lime Miroir ... 14**

*Bavarian cheesecake with passion fruit sauce*

**Chocolate, Coffee and Hazelnut**

**Cake ... 14**

*dulce de leche*

**Butterscotch Pudding ... 14**

*butterscotch sauce, whipped cream, cocoa crisp and toffee crumbles*

**Doris' Delight ... 14**

*chocolate swirled coffee ice cream, hot fudge, chocolate covered salted almonds, marshmallow, whipped cream and maraschino cherry*

**Daily Cheese ... 14**

*hand selected cheese from Arrowwine, served with house-made jam, fennel crisps and grilled baguette*

**Daily Assortment of Tasty Cookies**

**... 6/9**

*ask your server*

**House-Made Ice Cream or Sorbet**

**with Cookies ... 6/9**

*ask your server*



28 April

## — APPETIZERS —

**Soup of the Day ... 14**

*ask your server*

**The Daily Board ... 30**

*artisan cheese, Genoa salami, chicken liver pâté, salmon rillettes, fennel crisps, grilled bread, mustard, housemade jam, cornichons, olives*

**Steak Tartare ... 18**

*quail egg, caper aioli, dijon, petite salad, grilled bread*

**Scallop Margarita ... 19**

*chilies, avocado and oranges with sour cream, tequila ice and tortilla chips*

**Prince Edward Island Mussels ... 17**

*white wine herb broth with chorizo sausage, tomato, garlic, citrus and grilled bread*

**Shrimp Tempura ... 17**

*napa cabbage slaw, sriracha aioli and yuzu dressing*

**Miso Salmon Tartare ... 16**

*wasabi cream, sriracha aioli, wakame seaweed, miso-sesame dressing and anise crisps*

**Crispy Brussels Sprouts ... 15**

*Thai chili lime sauce with bacon and peanuts*

**Spring Salad ... 16**

*asparagus, fava beans, peas, carrots, fennel, arugula, spinach, crispy prosciutto ham, feta cheese and lemon mint honey dressing*

**French Greens Salad ... 14**

*mixed greens, haricots verts, onions, radish, tarragon, Champagne vinaigrette, Gruyère cheese*

**Simply Grilled Preparations**

*order a salad or side and add grilled: Chicken 15, Salmon 16, Steak 16, Shrimp 16*

## — ENTRÉES —

**Today's Special ... 29**

*ask your server*

**Pepita Crusted Salmon ... 38**

*shrimp, chiles, lime, tomato, hominy, tomatillos, pico de gallo, ancho crema, cilantro*

*\* From the Kitchen of Bob Kinkead \**

**Portuguese Seafood Stew ... 42**

*clams, shrimp, squid, mussels, scallops, linguica sausage, tomato saffron broth, romesco, grilled bread*

**Scallop Risotto ... 40**

*buttered cabbage, mushrooms and tomatoes and caramelized onions*

**Clams Linguini ... 35**

*with white wine garlic butter sauce, chili flakes, Parmesan and croutons*

**Chicken Milanese ... 32**

*herb crusted chicken breast, garlic potatoes, aioli, arugula and capicola ham salad, tomato vinaigrette*

**Duck Leg Confit ... 42**

*bacon braised red cabbage, potato galette, Morello cherry and Port sauce*

**Grilled Beef Tenderloin ... 48**

*Gruyere potato gratin, roasted beets, brussels sprouts, horseradish cream, sherried onions and mushrooms*

**Braised Lamb Shank ... 44**

*on chick peas and spinach with yogurt, pine nuts mint, pomegranate seeds and pita chips*

**Crown of Cauliflower ... 32**

*green lentils, spaghetti squash, raisins, yogurt, pomegranate, mint, pistachios, lemon honey*

**Ris' Cheeseburger ... 25**

*house made potato roll, onion jam, secret sauce, pickles and a side of Kennebec fries*

Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness. Dietary restrictions can be accommodated. Please speak with your server.

— WINES BY THE GLASS —

SPARKLING

**Prosecco, Fiol ... 14/56**  
*Treviso, Italy NV*

WHITE & ROSE

**Verdicchio, Ze Becco ... 10/40**  
*Marche, Italy 2024*

**Sauvignon Blanc, Louis de Tourny ... 12/48**  
*Bordeaux, France 2024*

**Rose, Moment de Plaisir ... 12/48**  
*Languedoc, France 2024*

**Chardonnay, Dierberg ... 17/68**  
*Santa Rita Hills, California 2021*

**Albarino, La Cana ... 16/64**  
*Rias Baixas, Spain 2024*

RED

**Portuguese Red Blend, '80' ... 10/40**  
*Alentejano, Portugal 2023*

**Malbec, Areo ... 12/48**  
*Patagonia, Argentina 2024*

**Tempranillo, Artadi 'Goros' ... 16/64**  
*Rioja, Spain 2020*

**Cabernet Sauvignon, Babylonstoren ... 18/72**  
*Franschhoek, South Africa 2023*

**Pinot Noir, Siduri ... 19/76**  
*Willamette Valley, Oregon 2024*

— TAKE ME WITH YOU —

**Anise Crackers ... 8/bag**

**Dressings ... 8/half pint**  
*White Balsamic Vinaigrette and Champagne Vinaigrette*

**Chicken Pot Pie (frozen) ... 15**

**House-made Soups ... 16/quart**  
*Ask your server about today's selection*

**Vegetarian Lasagna (frozen) ... 24**

**Housemade Ice Cream and Sorbet ... 8/pint**  
*assortment of delicious flavors - ask your server about today's selection*

— HOUSE COCKTAILS —

**Death in Venice ... 16**  
*aperol, bubbles, grapefruit bitters*

**Hialeah Holiday ... 16**  
*Tito's Vodka, lime, grapefruit soda, Tajin*

**Rosita ... 16**  
*blanco tequila, sweet vermouth, dry vermouth, Campari, bitters*

**Dark and Stormy ... 16**  
*dark rum, fresh squeezed ginger, lemon, soda*

**Hurlyburly ... 16**  
*Alpeggio Hay Liqueur, Carpano Antica, rye whiskey*

**Casual Black Magic ... 16**  
*reposado tequila, Amaro Montenegro, lime, grapefruit, honey*

**French 77 ... 16**  
*Hendrick's Gin, St. Germain, lemon juice, bubbles*

**House-made Ginger Beer (non-alcoholic) ... 8**

— BEER —

**Lager, Monopolio ... 8**

**Cider, Atomic Dog ... 8**

**Witbier, Right Proper 'Lil Wit' ... 8**

**IPA, Atlas 'Ponzi' ... 8**

**Stout, Weyerbacher 'Tiny' (11.2% abv) ... 12**

**Non-Alcoholic Beer ... 8**

Coffee by Santa Lucia, Nicaragua

**Regular and Decaf Coffee ... 5**

**Regular and Decaf Espresso ... 6**

**Cappuccino or Latte ... 7**

Teas by Teatism

**Premium Teas ... 7**

*Darjeeling, Oolong, Earl Grey, Jasmine Green, Herbal "Ginger Zing" Herbal "World Peace" peppermint/clove, Herbal "Chamomile" lavender/mint*



*\*\* Our entire menu is available to-go \*\**